"PERUVIAN **BEANS:** NATURE'S GIFT, PERU'S PRIDE"

OUR MAIN OFFICE

JR FRANCIA N° 1875 Urb. San Pablo La Victoria , Lima - Peru

OUR FACILITIES

- JR FRANCIA N° 1873 Urb. San Pablo La Victoria , Lima Peru
- JR SAN PABLO N° 226 Urb. San Pablo La Victoria , Lima Peru



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BROLEM

PIONEERS OF PROGRESS

With over 20 years of experience in the Andean grains and beans industry, our commitment to excellence and sustainability is unwavering. Throughout the decades, we have faced and overcome challenges, forging our impeccable and enduring reputation. Operating under the same trusted name for over two decades, we are more than just a company: we are a symbol of perseverance and reliability.







Our quality controls have evolved over time, benefiting from the valuable experience accumulated in the industry. Today, 20 years later, we are proud to state that we have the most stringent standards ensuring grains of the highest quality, perfectly aligned with our customers' requirements. Every grain we offer is the result of decades of dedication and continuous improvement, and it is a testament to our commitment to excellence in every step of the process



COMMITMENT TO PERUVIAN ORIGIN

At BROLEM COMPANY, we are passionately dedicated to exporting the finest Andean grains, representing the best of Peruvian land in every shipment. Our commitment to quality and authenticity is reflected in every grain we offer, ensuring that each product has its roots firmly grounded in Peruvian soil.

GUARANTEED TRACEABILITY

Thanks to our strategic alliance with MAIMBRO, we can offer complete traceability of our products, from the field to their final destination. Every grain is cultivated and harvested with care and attention, ensuring that it maintains its freshness, flavor, and nutritional value. Our supply chain ensures that every product that reaches your hands is authentically Peruvian and of the highest quality.

STRATEGIC ALLIANCE

To guarantee the purity and authenticity of our products, we have forged a close alliance with our sister company, MAIMBRO.

MAIMBRO is a Peruvian company dedicated to agricultural work, specializing in the cultivation and harvesting of the same Andean grains we export. Their dedication to quality and sustainability at every step of the process enables us to maintain excellence in our products.

BROLEM

OUR QUALITY ASSURANCE PROCESS

Raw Material Control

Carefully selected raw materials ensure product quality

Pre-cleaner

Removes impurities before processing.

Gravimetric

Precisely measures ingredient quantities.



Optical Selector: Advanced technology for detecting color defects.

Ozonification Machine: Ensures product hygiene and safety.

Selector

Further removes impurities.

Destoner Eliminates stones.



Peeled Mung Bean

Farming: Northern Peru Foreign Matter: None Specification: 100% PEELED **Description:** natural and unprocessed mung beans from which the outer skin was removed.

SUPERIOR-QUALITY BEANS

Peleed Beans

Farming: Northern Peru
Foreign Matter: None
Specification: 100% peeled
black eye bean

Description: Peeled black-eyed bean that is has had its outer skin removed. This process results in a smoother texture and quicker cooking time





Adzuki Beans

Farming: Northern Peru Foreign Matter: None Caliber: S) ~4.5mm/ M) 4.5~6.0mm / L)6.0~ **Description:** small, reddish-brown legumes popular in East Asian cuisine. They have a sweet, nutty flavor and are rich in protein, fiber, and nutrients.

Green Mung Bean

Farming: Northern Peru Foreign Matter: None Caliber: : S) 3.0~ 3.4 / M) 3.5-3.8 mm/ L) 3.9~mm

Description: Legume plant of the pea family (Fabaceae), grown for its edible seeds and young sprouts.



Green Coffe Bean

Type: Arabic
Variety: Catimor & Caturra
Cupping score: 86

Process: Washed
Altitude: 1400 m.s.n.m.
Acidity: Medium to high
Body: Medium to high

For full product specification, please contact our Quality Area: natali.aranda@brolem.pe

















